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THE GENESEE FARMER.

SATURDAY, SEPT. 5, 1835.

Seasonable Hints for September.

Harvesting Corn.

The best way of doing this is to cut the stalks off at the surface of the ground, or as it is commonly termed, to *cut it up*, as soon as it is fit; it should then be put up in small bunches to dry, and in two or three weeks it will be fit to husk. This mode is much superior to the common method of *topping*, or cutting the stalks just above the ear when quite green, for these reasons:

First, it economizes labor; for with a proper instrument, a man may cut up twice as much corn as he can top in the same length of time.

Secondly, it increases the quantity of fodder; for we get the whole plant with the husks, which is twice as great as that part above the ear only.

Thirdly, it improves the quality of the fodder, by allowing the stalks to arrive at greater maturity, and consequently to increase the quantity of saccharine matter. This, it is true, is not of great advantage when corn fodder is given to cattle in the common way so that the leaves are merely stripped by them from the stalks, which are left uneaten; but it is of very great importance where they are chopped up, as they always should be, with a cutting machine, so that by being mixed with a small quantity of meal, they may be wholly eaten.

Fourthly, it prevents a diminution of the crop, which is found always to take place to a considerable extent, when the upper part of the plant is cut off as in *topping*, before the grain has become sufficiently matured.

To suffer corn to stand in the field without cutting at all, is a wasteful practice, as a large quantity of valuable and nutricious food for cattle is lost.

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Fattening Hogs.

Those who have a plentiful supply of apples, will find it a very good as well as economical way of commencing the fattening of hogs, to turn them into the orchard, to get whatever fruit may fall from the trees. An orchard of one or two hundred trees in moderate bearing, has been found to furnish food enough for upwards of a dozen hogs throughout the greater part of autumn, merely by their eating those which occasionally fall, and without interfering with the main crop of winter apples. Hogs supplied in this way with food become fat nearly as fast as when fed on corn; and some farmers are in the practice of feeding them with nothing else, (except grass,) until within a few weeks of the time of killing, when dryer and more solid food is employed to finish the process.

Food for hogs is always much improved by cooking; and where this is practicable it should always be done. Some kinds are very well prepared simply by steaming them. Of these are pumpkins, potatoes and apples. A very simple apparatus for steaming is made thus: A cauldron or kettle is first placed in an arch, and to this is fitted closely a tub, or hogshead open at the top, with the bottom bored with numerous holes to allow the steam to pass through from the kettle to the food which is placed in the hogshead above. When meal is to be steamed, a cloth is first spread over the holes, to prevent its falling into the kettle below. A pipe or tube is fitted at one side within the hogshead, through which water is poured into the kettle to supply from time to time the waste by evaporation. This pipe is to be stopped with a plug during the boiling of the water to prevent the escape of the steam.

A method still better than steaming, whenever any kind of ground grain is used as food for hogs, is boiling it with a large quantity of water. Henry Colman found by frequently weighing his hogs, and keeping an accurate account of their food, that one peck of Indian meal mixed and boiled with a five pail kettle of water, produced very nearly as great an effect in fattening, as when half a bashel of meal was used when prepared in the same kettle with an equal quantity of water. This was probably owing to the better preparation of the meal in the first instance, by its being more thoroughly cooked when in a larger quantity of water, and by its absorbing more water and swelling its bulk to a greater degree.

Experiments which have been made furnish strong evidence in favor of fermented over unfermented food for hogs. In the estimation of Arthur Young, the best method of converting any kind of grain into food for swine, is grinding it to meal, mixing it with water in cisterns, at the rate of five bushels of meal to one hundred gallons of water, stirring it several times a day for a fortnight during warm weather, or three weeks during colder, at which time it will have fermented, and become acid; it is then fit for use. It is always necessary to stir it before feeding. It will be found necssary also to keep two or three cisterns fermenting in succession in order to keep a constant supply.

A writer in the British Farmer's Magazine, says, "I always feed my pigs on sour food, which I have invariably found to fatten them faster, and make the flesh firmer and whiter, than when given in any other state." The following is his method of preparing. The potatoes are steamed, and while quite hot are beaten to a pulp, and mixed with bran in the proportion of 28 lbs. of bran to a sack (240 lbs.) of potatoes; this mixture is put into a vat to remain ten or twelve days until quite sour. It is then fit for feeding. When the hogs are to be made uncommonly fat, barley meal is subsequently substituted for bran, and gradually increased until it amounts to half the weight of the potatoes. If the quantity of meal is greater than the potatoes will moisten, water should be added to make a thick paste. But it must never be given until fermented.

In whatever way grain is fed to hogs it should always be ground to meal. The increased advantage thus obtained, will in almost every case much more than compensate for all the trouble and expense attending it.

In almost every case, very decided benefit is derived from mixing different kinds of food, instead of feeding out each kind alone.

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Fattening Cattle.

Owing to the comparative value of grain and beef, a considerable loss generally attends fattening cattle on corn and other grain, whatever may be its preparation. For this reason, roots, such as mangel wurtzel, carrots and ruta baga, should constitute their principal food. They may be mixed either with chopped hay or straw, or with a small quantity of meal. If more solid food is required, for the perfetion of the quality of the beef, it may be given towards the close of the fattening process.

Unlike fattening swine, very little advantage is derived from feeding cattle with cooked food, and is not sufficient to compensate for the trouble and expense of the operation.

As nothing is more prejudicial to good farming than vague conjectures and random guesses, farmers should, wherever practicable, keep accurate accounts of the kind and quantity of food, its mode of preparation, &c.; and to be provided with a suitable instrument for weighing living animals, so that it may be done frequently, and thus enable them to determine accurately on which side the balance of debt or credit is likely to fall, and so to direct his course accordingly. He must know what he is doing so as not to work in the dark.

The Zodiac.

This is the title of a new monthly miscellany, consisting of one large sheet printed in octavo, at Albany, "ERASTUS PERRY, proprietor, assisted by a number of literary gentlemen." The price is one dollar per annum. A large proportion of it appears to be original matter; and according to our taste, of a very interesting kind. We copy the following from a prefatory article:

"The beautiful lines by Mrs. Sigourney—a characteristic tale by the celebrated Ettrick Shepherd—the stanzas from an unpublished poem on India, by one of the most distinguished bards of Scotland, ALL ORIGINAL, and other communications equally interesting from the pens of American authors, whose reputation needs no eulogy from us,—may be appealed to on our part, as evidence of the plan and materials with which we commence our work."

The "Naturalist's Every Day Book, June, 1835," is a long article of more than ordinary interest, evidently written by one who is familiar with viewing objects in the light of science. We are tempted to extract one paragraph on account of the useful information it may convey to such as are entering on the study of Entomology,—a subject about which every farmer ought to know something.

"Wednesday, 17th.—I was very much pleased to-day, by observing the female of a beautiful species of ichneumon, rapidly traversing the fruit

trees in the garden, carefully examining every leaf in search of a proper nidus, into which to deposit her eggs. Upon discovering a rolled up leaf, containing the larva or pupa of a moth, she immediately became arrested in her course, passed over it in every direction with great caution, at the same time drumming rapidly upon it with her antennæ, in order to ascertain the true position of the insect within. When discovered, she steadily erected her abdomen almost vertically, and bringing the point of her long ovapositer near to the breast, punctured the leaf; and if not successful at first in reaching the unfortunate object of her search, she perseveringly worked the sting in every direction, until she finally accomplished her purpose. The tribe of ichneumons is very extensive; and *their young are all destined to feed upon the living bodies of other insects.* For the purpose of depositing their ova, the females are provided with elongated stings, or ovapositers, some of them of great length, so as to enable them to reach such larvæ or pupa as confine themselves to roll up leaves. When in pursuit of their object, by some peculiarity of instinct, they are immediately made sensible, if the body of the caterpillar has been previously occupied; and if so, being fully aware that it will not furnish nutriment sufficient for more than those already placed there, they instantly leave it without molestation, and again wing their way in search of one suitable to their purpose. When such a one is discovered, they at once dart upon it, insert their sting, and in a very brief space of time accomplish their object. In vain the victim, as if conscious of its fate, writhes its body, spits out an acid fluid, menaces with its tentacula, or brings into action the other organs of defence with which it is provided: the active ichneumon braves every danger, and does not desist until her courage and address have insured subsistence for one of her future progeny. The larvæ being hatched from the ova thus deposited, find a delicious banquet in the body of the caterpillar, carefully avoiding the vital parts as if sufficiently aware that its own existence, until it could attain a certain state, depended upon that of its victim; at which time, the caterpillar having just strength enough to change to the chrysalis form, dies; and its case soon discloses to life and light, not

'The offspring of enraptured May
The butterfly on pinions bright,'

but one or more full grown ichneumons."

We were rather surprised however, to find our naturalist repeating the old tale of Dr. Barton's about the poisoning of the Philadelphians in 1790, with honey made from the flowers of the broad-leaved Laurel, (*Kalmia latifolia.*) Before we indulge our credulity too far in giving heed to such stories, it would be well to consider that forty-five years have elapsed since that calamity; and we believe with very little, if any thing, to confirm the conjectures of that learned professor; but whether his views were correct or not, they are at least surrounded by improbabilities which those who adopt his views, ought to clear away.

Hamilton (O.) Ag. Society.—The Cincinnati Farmer and Mechanic of the 12th August, contains a list of the Premiums to be awarded at the Fair of the Hamilton County Agricultural Society, which was to be held at Carthage, 7 miles from Cincinnati, on the 3d, 4th and 5th of the present month. The Society seems to be in a prosperous condition. The Premiums, among which are several of $50, and one of $100, amount in all to over $1000.

Exhibition of Fruits.

The Horticultural Society have procured a large and elegant show-case, and placed it at Mr. Swan's store, corner of Exchange and Buffalo streets, where those who have choice fruits, are invited to place specimens. A correspondent, whose communication we have lost or mislaid, suggests the appointment of a committee of competent persons to examine and report weekly on the fruits there exhibited. The proposition is a good one, and we hope will be adopted. The following have been exhibited since our last notice:

PLUMS:
Aug. 28 to Sept. 2—Yellow Egg, from E. B. Shelmire, 6 7-8 inches; from D. R. Barton, 7 1-4 inches; L. W. Sibley and I. Hills, 7 inches each.
Prince's Gage, H. N. Langworthy and L. B. Langworthy, 6 inches.
Washington, 6 3-4 inches, H. N. Langworthy.
Red Egg, Jacob Gould and Mr. Wakelee.
True Green Gage, H. N. Langworthy and Mr. Wakelee.
Large Blue Plum, name unknown, 8 inches, from James Seymour; quality indifferent.
Yellow Imperial, Harry Pratt.
Smith's Orleans, (genuine,) Isaac Hills.
German Prune, Mrs. N. Rochester, very fine.

PEACHES:
Aug. 28 to 31—Early Mountain and Early Purple, H. N. Langworthy.
Grosse Mignonne, Isaac Hills, very fine.
Early Seedling, L. B. Swan.

APPLES:
Aug. 29 to Sept 1—Red Seedling, H. Pratt, very fine.
Summer Pearmain, C. Benton.
Red and Green Sweeting, 13 inches, weighing 5 ounces, C. Benton.
Red and Green Sweeting, Sweet Bough and Siberian Crab, Wm. Pitkin.

GRAPES:
Sept. 2—Fox, from Wm. H. Ward and Reynolds and Bateham.

L. Tucker—I was pleased in observing in the "Farmer" of the 8th of this month, a reference to a previous number for a mode of taking honey from the hive without the necessity of killing the bees, but am unable to find the article to which your correspondent alludes. It is mentioned as the process of Mr. Nutt, described in No. 113, page 11, vol. 3, but I cannot find it in either of your volumes. As the season for taking honey is near at hand, I am induced to hope you will publish that or some other method of securing the whole or part of the honey without resorting to the cruel and unjust practice of rewarding industry by death. Philo Apis.

Buffalo, Aug. 24, 1835.

Philo Apis seems not to have discovered that the article in which the above reference was made, was credited *Penny Magazine*, and consequently that the reference was to that work, and not to the Genesee Farmer. For a description of a method of taking honey from bees without destroying them, he is referred to Gen. Far. vol. 4, page 332.

Horticultural Festival.—The Autumnal meeting of the "Domestic Horticultural Society of the Western part of the State of New York," will be held at Canandaigua, on Wednesday the 30th day of September inst. under the management of Messrs. John Greig, Francis Granger, Alex. Duncan, Oliver Phelps and Wm. Blossom.

"The Gardener's Manual."

We have been favored by *Charles F. Crosman*, the author, with a publication under the above title, 24 pp. 12 mo. containing plain and practical directions for the cultivation and management of some of the most valuable Culinary Vegetables. It is a very useful little manual, and is issued to accompany the Garden Seeds raised in the "United Society at New Lebanon." We intend to copy liberally from it, in season for next year's operations. In the meantime we select the following paragraphs, appropriate to this season:

To Cook Cauliflower.

Cut it when close and white, and of a middling size; cut the stem so as to separate the flower from the leaves below it. Let it lie in salt and water awhile; then put it into boiling water, with a handful of salt. Keep the boiler uncovered, and skim the water well. A small flower will require about fifteen minutes boiling—a large one about twenty. Take it up as soon as a fork will easily enter the stem: a little longer boiling will spoil it. Serve it up with gravy or melted butter.

To Cook Salsify or Vegetable Oyster.

There are various modes of dressing and cooking this vegetable. It is very excellent boiled and mashed up like squash or turnep, with a little salt and butter. Some make soup of it; in that case it should be mashed fine in order to thicken and increase the flavor of the soup. Others prefer it parboiled, and then sliced up and fried in batter, or without. A writer in the *Massachusetts Agricultural Repository*, observes that "In its taste it so strongly resembles the oyster, that when sliced and fried in batter, it can hardly be distinguished from it;" and adds, "If your gardeners would introduce it into market, and our citizens once try it, there would be no danger of its ever failing hereafter to be raised. It is in eating from November to May, precisely the period in which our vegetable market is most deficient in variety."

To Cook Turneps.

Turneps are an excellent and very healthy vegetable, if properly cooked and dressed; but many people spoil them in the cooking. If boiled in water with corned or salted meat, (which is a common practice in many families,) they should not be peeled at all. Turneps raised in a suitable soil, will be fair and smooth, and of a sweet flavor, and when first pulled, will wash white and clean without peeling. After being gathered and stowed away in the cellar awhile, the dirt adheres to them; they may then be put into a pail of warm water, so as to moisten the skin, and scraped with a knife, and washed clean, fit for the pot, without the least necessity of peeling. A turnep is surrounded with a coat or skin under the scarf skin, which in a common sized turnep is nearly of the thickness of an orange peel. This skin, in peeling, is often cut through, by which means the turnep, in boiling, becomes completely water-soaked, and the sweetness is boiled out; it is then unfit for the table. A better way of cooking turneps or potatoes is to steam them instead of boiling them in water.

But good sweet turneps, raised in a suitable soil, having no rank taste in them, are much better cooked by cutting them into small pieces and stewing them, as the Yankees do their pumpkins for pies. While stewing, mash them up in the kettle, and when sufficiently done, take them up and dress them with a little salt and butter.

The Tomato.

There are but few who relish the tomato at first sight; and few who are not extremely fond of it when properly cooked and they become accustomed to it. It is considered by physicians and

others acquainted with its effects, not only a very delicious, but a very harmless and wholesome vegetable; indeed, some will give a decided preference to a dish of *tomato sauce* or a tomato pie, when properly prepared, to any thing of the kind in the vegetable kingdom. The experience of several years in raising and using this vegetable in various ways, enables us to recommend it to all who are desirous of obtaining a cheap and delicious fruit for the table. There is no vegetable more easily raised, and none better pay the cultivator where they are generally known. They are used in various ways, either raw, with sugar, or stewed for sauce, or in fricasses and soups; for catsup or gravy, for meat and for pies or preserves, as well as for pickles and sweet-meats.

For the information of those not acquainted with the *tomato*, who may wish to try the experiment, we give the following directions for preparing and cooking them. Take them when ripe and red, dip them into scalding water, and take off all the skin, cut them in quarters and scrape out the seeds; then put them into a clean stew-pan and let them simmer about fifteen minutes, then put in a little butter and pepper, stir them a few minutes and they are done. Some prefer adding some crumbs of wheat bread or grated crackers. For pies or preserves the tomato requires a little more sugar than the peach to make it equally palatable. The process of making is much the same as with other fruit. Tomatoes may be preserved fresh by covering them with sugar. The green fruit is often pickled, like the cucumber or pepper. When prepared, according to the following directions they make an excellent sauce or gravy for meat or fish.

Tomato Catchup or Catsup.—Collect the fruit when fully ripe, before any frosts appear, squeeze or bruise them well, and boil them slowly for half an hour, then strain them through a cloth, and put in salt, pepper and spices to suit the taste, then boil again and take off the scum that rises, so as to leave the liquor in its pure state; keep it boiling slowly until about one-third of the juice is diminished, then let it cool and put it into clear glass bottles, corked tight and kept in a cool place for use. After standing awhile, should any sediment appear in the bottles, the liquor should be poured off into other bottles, and again corked tight.

☞ N. W. wishes us to publish a description of a recently invented Stocking Loom, but we know not where to find an account of it, nor where the loom can be procured.

Errata.—In the communication of "w. w. b." page 252, col. 2, 2d paragraph, line 2, for *serrile* read *sessile*—3d paragraph, line 5, for *plants* read *florets*.

From the Farmer's Register.

Colic in Horses.

It is a source of consolation to sensitive minds to reflect that the diseases of the brute creation are few and simple in their nature; but at the same time, it is mortifying to know that they are not considered sufficiently important to require the attention of men of science and ability. Too little attention is generally devoted to a proper acquaintance with these diseases, when their treatment properly belongs to every husbandman. If each farmer having a knowledge of an approved remedy for any disease would communicate it, the information would become as extensive as the Register is circulated—nor would I consider it too heavy a tax upon its columns. These truths being impressed upon my mind, I am disposed to follow the humble manner of some of your correspondents, and give a recipe I have always found singularly efficacious for colic in horses.

The causes of this disease are numerous—bad food, hard rides, constipated bowels, sudden transitions from heat to cold, and the reverse, bots, and even customary food, when the system is previously weakened by fatigue and over-action. To cure the disease produced from any of the foregoing causes, I generally administer an ounce of laudanum in a little water, which has invariably succeeded with me—but candor compels me to acknowledge that my veterinary practice is not extensive; but I have used the above recipe successfully, after the ineffectual administration of a variety of other remedies, which entitles it to further trial.

Its mode of operation may be explained upon philosophical principles. The various causes of the disease generally destroy the equilibrium of circulation and excitability. The blood flows from the surface of the body towards the point of diseased or weakened action, and congestion ensues in some part of the alimentary canal. So long as this congestion exists, so long must nervous irritation and spasmodic action, and consequently the suffering of the animal, continue. But restore this altered circulation amd derangement, and ease follows; a healthy and natural condition of the system immediately supervenes. Now no remedy promises so far to fulfil these healthy indications as laudanum. It is a powerful anti-irritant, and diffusible stimulant, as well as spasmodic. The irritation being relieved by any remedy, the spasm relaxed, and a cure follows as surely as light drives away darkness. No danger need be apprehended from its early administration; but if ever an inflammation were to exist, it would certainly be forbidden. This condition of the system requires bleeding, purging, and clystering; and frequently a use of cold water on the surface. R. H.

From the New England Farmer.

Mines of Manure.

The present is, perhaps, as good a time in the year as can be chosen to search your premises for those mines of manure which may be found on almost every soil, and which are too often undiscovered and unsuspected sources of wealth, hidden treasures of great value. We will first give some brief hints relative to the discovery and use of marl.

Marl consists of lime, clay and sand, or at least two of these earths of which lime is always one. The proportions of the mixture may be various, but the more lime it contains the greater is the value of the compound.

To find the composition of a marl, pour a few ounces of diluted muriatic acid, [spirit of salt,] into a Florence flask, or any other glass vessel, place them in a scale and let them be balanced; then reduce a few ounces of dry marl into powder, and let this powder be carefully and gradually thrown into the flask, until after repeated additions no further effervescence is perceived. Let the remainder of the powdered marl be weighed, by which the quantity thrown into the liquid will be known. Let the balance be then restored, the difference of weight between the quantity put into the diluted acid, and that requisite to restore the balance will show the weight of air lost during the effervescence. The air, which is carbonic acid gas, proceeds from the calcareous earth alone, which contains 44 per cent. of the air thus escaping. Sppose five hundred grains of marl lose forty-four grains by the escape of air, then that marl contained one hundred grains, or one fifth of its whole weight, of limestone. If the loss amount to twenty or twenty-five per cent. of the quantity of marl projected, the marl essayed is calcareous marl, or marl rich in calcareous earth. Clayey marls, or those in which the argillaceous ingredient prevails, lose only eight or ten per cent. of their weight by this treatment; and sandy marls about the same proportion. The presence of much argillageous (clayey) earth, may be judged by drying the marl, after being washed with spirit of salt, when it will harden and form a brick.*

Marl may be known by the most ordinary observer. The application of any mineral acid, and even of good strong vinegar, if the substance examined has lime, will cause an effervescence or bubbling. This is the operation of the acid on the lime. The sand or clay contained in the parcel may be ascertained by the sight and feeling, by the aid of water, or of glass. Sand subsides or settles quicker than clay in a liquid, and will scratch glass, which clay will not. It is easy, by means of any acid, to ascertain if there be any lime in a soil or substance which is conjectured to be marl; and when that is found to be the case, it may be expedient to take a specimen to a professed chemist, for analysis, in order to ascertain the precise proportions, and consequent value of the compound.

* Willich's Domestic Ency., art. Marle. Also, Complete Farmer, p. 205, 2d ed.

Mud for Manure.

If you should find no mines of marl of marl on your premises, worth working, it may be well to direct attention to what a geologist would call alluvial deposits, or the mud found at the bottom of ponds, rivers, creeks, ditches, swamps, &c. Some ponds are totally dried up, in a hot and dry summer; and all ponds and rivers are so diminished, by a copious evaporation, as to leave part, and the richest part, of their beds uncovered. And these beds, where there has been no rapid current, are always found to contain a rich mud. In some places, it reaches to a considerable depth. This mud, though taken from fresh waters, has been found to be a valuable manure, especially for dry, sandy and gravely soils. It has been known to have as good effect as dung from the barn yard, in the culture of Indian corn, on dry and sandy soils. The advantage of mud for manure is not limited to a single season, for it mends, as it were, the constitution of the soil, and restores to a hill side, or an elevated piece of ground, those fine and fertilizing parts which rains and snows have washed away.

But farmers on the sea coast have great advantages over others, as respects the use of mud for manure. The sediment of salt water, which may be taken up along the shores of the sea, contains some fertilizing substances not to be found in fresh water deposits, and abonnds more than any other mud with putrified animal substances. If it be taken from flats, where there are or have been shell fish, it is calcareous as well as putrescent manure, and answers all the purposes of lime as well as of animal matters taken from farm yards, &c. The best manure, however, is obtained from docks, and from the sides of wharves in populous towns, having been rendered richer from sewers, the scouring of streets, &c., as well as refuse animal and vegetable substances fallen or thrown into such places.

Dr. Deane observed, that "Mud that is newly taken up may be laid upon grass land. But if it is to be ploughed into the soil, it should first lie exposed to the frost of one winter. The frost will destroy its tenacity, and reduce it to a fine powder; after which it may be spread like ashes. But if it be ploughed into the soil before it has been mellowed, it will remain in lumps for several years, and be of less advantage."

A layer of mud is an useful ingredient in a compost heap, and should be underlaid, or overlaid, or both, with quick-lime, or horse-dung, covering the whole with loam or other rich earth. But a still better mode of disposing of all sorts of earthy manures, is to lay them in farm yards to be thoroughly mixed with the dung and stale of animals; and we believe this mode of management is in most general use by New England farmers. It requires more labor, and the increased expense of twice carting; but the advantage it affords in absorbing and retaining the stale of cattle, will be more than equivalent to such labor and expense.—*Ib.*

Copperas in Vermont.—A horizontal shaft of 7 or 800 feet has been made in the side of a hill in Stafford, Vt. in order to come at the ore there imbedded, which is strongly impregnated with copper. In this shaft, a railway is established, and after the ore is brought out it is washed, and the solution passed into vats, where it chrystalizes around rods placed in the vats for that purpose. About a thousand tons of the crystals of copperas are thus procured annually from one of the establishments at that place.

COMMUNICATIONS.

Interesting Colony of Swallows.

BY W. W. B.

Seeking shelter a few weeks since from a shower under the shed of one of our thriving and intelligent wool growing farmers, whose ample meadows and luxuriant pasture fields spread nearly across that beautiful vale which lies at the head of Crooked Lake, rightly named "Pleasant Valley," my attention was called by the owner of the premises to a singular and interesting colony of birds of the *Hirundo* family, a species entirely new to me, and uncommon in this part of the country, though probably not new to others. The gratification it gave me in viewing them, and the wonder it excited, I must express even at the expense of the imputation of ignorance in an interesting branch of natural science, Ornithology——a charge to which I could not plead innocent. Arranged along under the eaves of a large barn, in close and crowded order, was a row of mud nests, somewhat in the shape of earthern jugs with bent necks. These nests were built against the side of the barn by sticking the mud on in little pieces when in a wet state, with a contracted orifice for entrance. In them the swallows had taken shelter from the shower, and their little heads were seen peeping out of their domicils, snug and secure from the peltings of the shower, and looking down very complacently on us below. Soon as as the shower had abated, they sallied forth, one after another, on light and sportive wing, pursuing the insect tribe, returning ever and anon to their young, who watched their motions as they flitted through the air, and received them with chattering demonstrations of joy. In the performance of domestic cares and duties, in the interchange of the social feelings and affections, and the perfect order, harmony and good understanding that prevailed, no one troubling or interfering with the affairs of his neighbor, and all interested for the general good, they seemed indeed to be truly a happy community, worthy the imitation of beings in a higher scale of existence—a perfect example of a well ordered society. When we approached quite near their nests, the cry of alarm was directly given, which echoed from one to another, soon became general, and brought them all, some from many rods distance, to the supposed scene of danger, anxious for the welfare of their little ones, and for the common safety. When they formed their nests, my friend told me, it was really a curiosity to see their operations. They all seemed to take hold and work together in common, like so many laborers on a single job, with the utmost diligence and industry, and built up their little mud city in a very short time, some acting as masons, others as mason tenders; some bringing materials, little bits of clay mud the size of filberts, others laying up the walls. My friend could not vouch for the certainty whether the same ones worked on different nests till all were completed, or whether each pair built iheir own; but it seemed to him to be all one common job. What is a little remarkable, was the instinct they manifested in the choice of weather for their operations; this was sunny weather, generally after a shower, when the mud was wet, and the drying operation went on rapidly. On a cloudy damp day they would lie still, for then the mud would not dry sufficiently fast to hold together, and having nothing to sustain it but its own tenacity, would fall down. It is now four years since the first pair made their appearance. They have returned regularly to the same barn and premises every spring, until the colony has increased now to two or three hundred. In size, this swallow is a little larger than the common barn swallow, of lighter duller color, less slender in form, wings and tail shorter, tail not forked, across the head, just above the bill, is a white spot. Its note is different from the common swallow, being less shrill. I have since learned that there is another similar community of these birds in an adjoining town. Will some of our ornithological readers inform us what species this is? W. W. B.

Hammondsport, Aug. 25, 1835.

Grafting the Lemon on the Orange.

In looking over Captain Boyd's new work on the Azores, my attention was arrested by the following paragraph in his glowing account of the orange gardens of St. Michael. "The present amount of oranges and lemons exported is upwards of 120,000 boxes, and seventy or eighty are sometimes seen lying in the roads, waiting to carry them to Europe. Beside these, there is a large quantity of the *sweet lemon* cultivated for the consumption of the inhabitants; *it is produced by grafting the sour lemon on the orange;* but it is tasteless and vapid, though esteemed salutary and refreshing by the natives." This result of grafting different fruits of the same family is to me entirely novel; as it is well known that the lemon, citron, lime, shaddock and orange belong to the family *Aurantiaceæ*, and are natives of tropical Asia. Take for instance the pear and the apple, it has I believe never been found that a sweet pear has been made sour, or even slightly acid, by grafting in an apple; on the contrary, whatever may be the nature of the stock, we invariably suppose that the fruit produced will resemble the graft inserted, whether the pear, peach, or apple; whence then the difference which here appears to exist, (in our ignorance alone perhaps,) in favor of the lemon and orange? I know that by impregnating the blossoms of one apple tree with the fertilizing dust from those of another, a mixture of the qualities belonging to each may be obtained, and thus new kinds of fruit are successfully produced; but this union of different qualities by grafting I nave never before noticed. Would the fruit thus obtained be a hybrid, cr would the seeds of the new fruit continue to produce the like? W. G.

Wool and Hair

Are known to possess highly fertilizing properties—they are in reality, like bone and horn, concentrated manure. Until recently, refuse flocks of either could not be obtained in any considerable quantity; but our manufactories now afford them to such an extent as to entitle them to the farmer's notice. We have employed hair, combined with oil, from a seal skin manufactory, in considerable quantity, and with the best effect. Woolen factories furnish considerable waste flocks, combined with grease and dirt. Mr. Jabez Burroughs, of Watervliet, has been experimenting with these, and informs us that they exceed all other manures, when applied in one third the quantity that hog manure is applied.—*Cult.*

Valuable Donation of New Fruit.

We learn from that ably conducted work, the *Horticultural Register*, just published in Boston, that Messrs. Kenrick and Manning, of Massachusetts, have received donations from professor *Van Mons*, of *Louvain*, in *Belgium*, of 93 kinds of *pears*, during the years 1834 and 1835; and from the *London Horticultural Society* during the same time, of 47 kinds of pears and 4 of apples. Most of these have survived, and are in a thriving condition, and many of them of exquisite flavor, and new varieties in our country.

These valuable donations were received in scions, and as the manner of securing their vitality may be new to some of our readers, we will transcribe from the valuable communication of Mr. Kenrick, what he says on this head. "Many of these scions were much dried up or shriveled. These were recovered by steeping in fresh water, till the moment they had become saturated or swollen to the natural size, when they were grafted or inoculated without delay. While some few required but a few hours, it was absolutely necessary to steep others for a week or ten days."

Various donations, we learn, have also at different times been made, by the same parties, to the Massachusetts Horticultural Society; some, however, with but indifferent success, while others failed altogether of their destination.

In reading the article whence we have taken these facts, it occurred to us that our Horticultural Society might do immense service to the state and country at large, by connecting with their excellent institution, a Horticultural Garden, and thus place themselves in a situation to receive similar contributions from the various kindred associations in Europe. We, with all proper deference, merely throw out the suggestion, and shall leave it with those whose province it is to act in the premises to dispose of it as to them may seem fit and proper.—*Farmer & Gar.*

From the Montreal Herald.

Culture of Ruta Baga.

To the Editor—*Sir:* In the Herald of the 7th instant your correspondent, Willis Gaylord, gives an account of a crop of ruta baga, or Swedish turneps, which he raised last year; the produce of an acre measured only 450 bushels. In several districts of Scotland, where the turnep husbandry is practiced to a very considerable extent, 30 tons per acre is considered only an average crop. Indeed, it is no wonder that your correspondent's crop was light, having been raised upon land which had been so imprudently treated for several preceding years. To take three or four culmiferous crops in succession was sufficient to deteriorate the very best land, so much so as to render it unfit to produce any thing but root weeds, of which I presume he will find that he has got a liberal share. To preserve land in a clean and productive state, when a rotation of four crops is to be followed up, an intervening leguminous crop is absolutely indispensable. If this is neglected, land of any description will be fonnd to be both exhausted and completely stocked with root weeds, some of which are greater robbers of the soil than any grain crop whatever; to eradicate which and restore the land to its primitive vigor, will be found to be both a troublesome and expensive process. I observe that your correspondent had raken wheat for the first crop upon the lay furrow, whereas farmers of extensive practice always take oats for the first crop. Your correspondent, I observe, had applied dung to the second crop, which of all the crops had least occasion for it, as the putrescence of the grass roots acts powerfully as manure during the progress of the second crop. I apply dung to the turnep crop, which requires manure more than any of the preceding crops. To ensure a full crop of ruta baga, a very liberal allowance of well prepared dung is necessary, nearly double the quantity of what is necessary for any other variety of the turnep tribe. The deficiency of your correspondent's crop should not deter him from practicing the culture of turneps.

The turnep husbandry is a correct system of agriculture. By no other system, indeed, could

light and gravelly soils be brought to that degree of fertility of which they are susceptible; but unless the different processes which belong to it are timely and correctly executed, the benefit derived from it would be comparatively inconsiderable. This system, however beneficial upon soils of the above description, should never be attempted upon a clay soil, or upon soils which are incumbent upon a retentive bottom. The only preparative for a regular rotation of crops upon such soils is a summer fallow, which, in judicious husbandry, is indispensable every six or seven years.

To preserve land either in a productive state or otherwise, depends entirely upon the rotation of crops adopted by the occupier. Should he persist in taking three or four culmiferous crops in succession, as is too often done in this part of the country, the land would unquestionably get into a foul state, as I have already mentioned, and the produce would consequently be scanty, and the land much deteriorated.

I might say a great deal more upon the same subject, but you may perhaps think I have said enough.

Should you deem these remarks worthy to be inserted in your valuable paper, I may trouble you with further remarks at a future period.

I am, sir, your most obedient servant, J. H.

Haymarket, Montreal, Feb. 12, 1835.

From the Bucks County Intelligencer.

How to get rid of the Bee Moth.

Conversing, a few days since, with an intelligent farmer in the south-west part of Bucks county, I queried with him relative to his success in raising bees, which were observed in a corner of his garden. I had noted nothing remarkable in the situation or position of the hives—neither was there any thing peculiar in their form—but the bees in all of them appeared uncommonly active. The farmer pointed to a number of boxes and calabashes, which he had placed in various parts of the garden, elevated in such a manner as to attract *wrens*, which I could perceive had established a residence in each of these simple and easily prepared apartments. These, he said, were the guardians of his bees; and they effectually protected the latter from their natural enemies—the mode of doing which he thus briefly explained:

"I raise the hive above the bench with little blocks at each corner, say from one and a half to two inches, so as to allow the *wren* to pass under it. This being done, the little domicils should be raised in different situations about the garden, taking care to have one or more of them contiguous to the bee-hives. The wrens will then watch the moth, with great assiduity, as I have frequently seen, often entering the hive after the miller, seizing it, and bearing it to its young, or devouring it on the spot. I have often seen the little bird enter the hive, and in the twinkling of an eye returning with its prey, without, apparently, disturbing the bees in the least, or even manifesting the least degree of fear, although the bees were on all sides. Since I have been in this practice," he continued, "I am not conscious of having had a single hive materially injured by the bee moth." I observed a number of the habitations above named, about the garden, and they all appeared filled with sticks, as if occupied by wrens. My friend observed that he found it necessary not to leave the door of the entrance too large—as *Blue Birds* would sometimes take possession under such circumstances, and these were implacable enemies to the wren.

This little specimen of practical philosophy pleased me exceedingly, and set me to reflecting how much useful knowledge might be obtained by a little observation, and at a very small share of expense. While on the other hand, by neglecting to make a proper use of our senses, we are continually persecuting some of our most useful auxiliaries in the animal creation! Take as a specimen the unrelenting persecution with which we follow the *King-bird*, as a bee catcher! Experience has proved that this bird never disturbs the *working bees*. But a quantity of *drones* have frequently been found in their crops! The Black Bird is also prescribed; and he is destroyed without hesitation by every urchin who can carry a gun. But observation teaches us that the principal food of all the different tribes bearing this name, is the various families of noxious insects which infest our fields and orchards—among which may be classed those destructive worms which have committed such ravages on our cornfields the present season. The Woodpecker and Sapsucker have also been placed under ban, as enemies to the interest of the Orchardist. But the enlightened Wilson has shown that they should properly be ranked among his truest friends. He also, if I mistake not, confirms the above trait in the character of the King Bird. If our attention were more devoted to inquiries of this nature, besides the practical utility which would naturally result, we should, moreover, be taught a lesson of humanity, and learn how much a knowledge of the laws of Nature is to be preferred before the crude notions and false prejudices which so much abound in the world.

"As he who studies Nature's laws,
From certain truths his maxims draws."

Agricola.

From the Farmer and Gardener.

Important Experiment in Potatoe Cuttings.

Mr. Roberts—It being desirable among cultivators to produce early vegetables, I take the liberty of noticing through your journal, an experiment on the potatoe crop, which may possibly be found useful to your subscribers, and cause our markets to be supplied with new potatoes about two weeks earlier than is customary, besides enabling those who plant them to prevent the ragged and uneven appearance which potatoe crops too generally present when coming up. In order to have a full and satisfactory trial, I caused a large square of ground to be prepared in my garden, and laid it out in *four* long beds, all well manured. In one of these beds I planted the top or crown of the potatoes, (mercer,) in the next the sides, and in the two last the crowns and sides promiscuously. The crowns are all up about eight inches high, and look very flourishing. On examining the bed in which the sides were planted, I find them just sprouting, being about one inch from the bulb, the surface of the ground having no appearance of vegetation whatever. The other two beds have come up as they were planted, promiscuously, presenting a very rough and uneven appearance, while some are eight inches high, others have not made their way through the earth. This patch was planted on the 18th of June, and I mention the facts thus far developed, to encourage others to make more careful experiments, on more extensive scales, and to excite a spirit of inquiry, satisfied that we agriculturists have much to learn yet.

The Turf Register.

We learn from a circular, that with the present number of the *Turf Register* and *Sporting Magazine*, "all editorial control over its contents and all personal interest in the work ceases" on the part of Mr. *John S. Skinner*, its projector, and late proprietor and editor. This work, as Mr. S. observes, was "commenced as was the American Farmer, without pioneer or patron, with a view to advance important interests which had been heretofore without any special advocate," and when we say that under such circumstances, he succeeded with both works, we pay a proud and well deserved compliment to his genius and talents.

The editorial duties of the *Turf Register* will be, hereafter, in charge of Mr. *Gideon B. Smith*, who has for some years been intimately connected with the paper, and engaged in its editorial management, and whose successful career as the editor of the American Farmer, has made his fine talents familiar to the American public, and of course renders our feeble tribute to his worth and ability superfluous; but this we may be permitted to say—that if the future patronage of the work should not be equal to the wishes of its friends, we feel assured it will not be because of any want of capacity or devotion on the part of its conductors.—*Far. & Gar.*

Bene Plant.

A certain cure for the Summer Complaint.

The numerous applications for this valuable medical plant, has induced us to raise a number, to accommodate the demand, and it can now be had by applying to Robert Sinclair, Jr. at his seed store, connected with this office. It is thus noticed in Fessenden's American Gardener:—A few leaves of the plant when green plunged a few times in a tumbler of water, makes it like a thin jelly, without taste or color, which children afflicted with the summer complaint will drink freely; it is said to be the best remedy ever discovered.

Editors by noticing the above in their papers, may be the means of saving the lives of hundreds of children, the efficacy of the plant being fully tested.—*Ib.*

Wire Worm.

Schenectady, June 18, 1835.

In many parts of this country, the wire worm and grub have injured the corn, oats and barley, growing on land that had previously been in grass. Does ploughing grass land in the fall kill the worm? I am inclined to think it does not, because a meadow on our Mohawk flats, containing four acres, was ploughed last fall and planted this spring with corn previously soaked in a solution of copperas. The corn planted on three of the acres was also smeared with tar. The worms have been much more destructive among the corn that was tarred, than that which was not. This was probably owing to their being more numerous in that part of the field. A few days since, in reading one of the late numbers of that valuable English periodical, the Farmers' Series of Useful Knowledge, I found that in England they destroy these worms in grass land in the following manner:—Knowing that the worms come above ground in the night, they in that time spread quick lime in a state of powder over the grass, which is evenly done by throwing it with a shovel high in the air from the rear of the cart, which is driven across the field. The worms crawling about at that time are covered with lime, which soon kills them.

C. H. T.

Remarks.—The wire worm, we think, does not come to the surface at night—it remains fixed in the corn upon which it preys. It is the alkaline property of the lime, carried down by water, which destroys them, if any thing. Tar is no preventive, nor fall ploughing, nor any application that we know of. Salt, at the rate of two or three bushels to the acre, is said to be efficacious. The grub or cut worm comes to the surface at night.—*Conductor of Cultivator.*

From the New England Farmer.

Rye.

Soils of a sandy or gravely nature are proper for rye. Lands which are too rich or too poor for wheat are well appropriated to this crop, which will endure either extremes of barrenness or fertility without being starved and shriveled in the one case, or mildewed and blasted in the other, better than wheat.

In the Memoirs of the Board of Agriculture, vol. I, page 82, it is said, "Rye should be sowed the last week in August, or the first week in September, at the rate of about thirty-six quarts per acre; some say forty-eight quarts. But if not sowed at that time, it ought to be delayed until late in November, so that it may not come up until spring. A. Worthington had a good crop, which he sowed in a January snow storm. Rye raised on upland makes much better flour than that which is raised on low or damp lands."

The quantity of seed to be sown to the acre should vary according to the soil, the time of sowing, and the purpose for which it is intended. Mr. Adams Knight of Newbury, Mass. received a premium of twenty dollars from the Mass. Agr. Soc. for a crop of rye. In applying for this he states that the acre, which porduced the premi-

um crop, amounting to the great quantity of forty-five bushels and five eights of a bushel, was sowed in the month of August with three pecks of seed only. He does not tell us at what time in August the seed was sown, but that "there is standing on said acre of land seventy-five apple trees, from two to six inches through at the root."

In the first volume of communications to the British Board of Agriculture, page 341, in treating of the culture of rye in Russia, it is observed that the produce from boggy lands drained and sowed with rye, is upwards of forty bushels to one sowed; and they generally use a much smaller quantity of seed in sowing such lands. A proof that rye will bear very plentifully manuring may be adduced from a case reported by Mr. L'Hommedieu of New York, who observed, in substance, that a neighbor of his manured twenty square rods of poor, gravely, dry soil, with four thousand menhaden fish, and sowed it with rye, at the rate of about one bushel to the acre. In the spring it was twice successively eaten off, close to the ground, by sheep breaking in, after it acquired a height of nine inches the first time, and six inches the latter. These croppings only served to make it grow thicker and stronger than before; and when harvested it produced sixteen bushels, or at the rate of one hundred and twenty-eight bushels to the acre. This account is given in *Transactions of the New York Agricultural Society*, part III. p. 35; and though it may appear incredible, Mr. L'Hommedieu declared that it was attested by many witnesses of good standing and reputed for veracity.

From the Metropolitan.

First Discovery of the Use of Plaster of Paris.

"Honor him to whom honor is due."

Messrs. Editors—I observed in the *Genesee Farmer*, Vol. 5, No. 22, an article headed, "Interesting to Farmers," purporting to be the history of "The first discovery of the utility of *Gypsum, or Plaster of Paris*, for agricultural purposes;" which stated that it was made by a day laborer, engaged in pounding plaster near Hilburn in Germany, &c.

I am of opinion that a person who makes a discovery highly useful to his and other countries, in temperate latitudes, ought to have the full credit of it, and to have his name handed down to posterity as a benefactor of mankind—for I believe where the plaster suits the soil it is applied to, that in a few years it will enable the farmer to double his crops.

In Arthur Young's Annals of Agricultare, published in the year 1795, vol. 23, page 146, speaking of Gypsum he says, "This manure was discovered by *Mr. Mayer, a German Clergyman of uncommon merit*, in the year 1768; it has since been applied with signal success in Germany, Switzerland, France, and America, &c.

In the 1st volume of the Memoirs of the Philadelphia Society, for promoting of Agriculture, page 158, there is a communication from the late Judge Peters, who was then President of the society, of which the following is an extract:—"The first time I saw the agricultural effects of Gypsum, was several years before the commencement of our Revolutionary war, on a city lot belonging to or occupied by Mr. Jacob Barge, on the commons of Philadelphia. He was the first person who applied the Gypsum in America to agricultural purposes; but on a small scale, &c." Again, in page 159, speaking of Mr. Barge, he says—"He showed me a letter in German, from one who had gone over from Pennsylvania to Germany, for redemptioners, as was the custom of that day, &c."—and again, page 160, "The person who wrote from Germany to Mr. Barge, informed him (with what correctness I know not) that the discovery was then of no long standing in *Germany, and had been accidentally made by a laborer* employed in mixing *Stocco mortar* at a large building; he saw that the path used or made by him, in going from his work to his cottage, threw up a luxuriant crop of clover in the succeeding season, when all other parts of the field exhibited sterility, &c." The person who wrote from Germany to Mr. Barge, was Mr. Michael Immel, Jr., who then kept a hardware store in Philadelphia entirely of German manufacture.

There were several counties in Pennsylvania principally settled by Germans, and I remember when they thought that tools of mechanics and others could not be good, unless they were brought from Germany, or were made by Germans in this country. Mr. Immel was in the habit of going about once a year to Germany to lay in his stock of hardware; and was at the same time the cause of numerous families emigrating to this country, some as redemptioners, and others as men of property on their own account. Mr. Barge gave Governor Mifflin of Pennsylvania, (I being present,) after replying to several questions the Governor put to him concerning dairies, &c., the following account of the first discovery of the plaster being useful as manure. *The laborer who was the cause of the discovery*, when he was returning from his work (in plaster) to his meals, was in the habit of flirting an apron which he wore, with one of his hands, and any of the dust of the plaster that might be on it fell to the ground along a path that he traveled over, which passed near the dwelling of Carson Mayer, and who observed that the grass, clover, &c. grew much more luxuriant on one side of the path than it did on the other, which led him to examine into the cause of it; and which produced the first experiments on it as a manure, and Mr. Mayer being a liberal minded man, communicated them to the public, and the use of it has since been of such immense value and advantage to this and other countries.

This information to Governor Mifflin must have been more than twenty years after Mr. Barge showed the letter written in Germany to Judge Peters, and consequently more fully—as by that time numbers of unprejudiced farmers in the neighborhood of Philadelphia, and the adjoining counties, were using it liberally. The first time I recollect to have heard of it was in the year 1781, when the members of the State Legislature and a few others brought home with them from Philadelphia from two quarts to a gallon to experiment on, and most of the trials that year, were made upon Indian corn, and in the following Autumn, the *wonderful effects of it* was blazoned to the public, no doubt with some exaggeration. This I suppose and believe, was the first that was carried to the west side of the Susquehanna river; but it was slow in making its way into the country, or of being much used by the generality of farmers, and many idle tales were in circulation about it; that which had the greatest effect in preventing its use was, that the land would be so sterile after using it for three or four years, it would be rendered useless and ruined forever afterwards; so that it was an up hill work to bring it into general use, until the late Judge Peters, by putting questions to some of the best, intelligent and enlightened farmers in Pennsylvania, which he published to the world, with the answers he received from them, in the year 1796—which operated like a charm, and introduced the use of it very generally among the farmers of Pennsylvania, and I believe in other states.

I have written the above to give the credit, (as far as I have any knowledge of the subject,) to those to whom it is due. First, to Parson Mayer, (or according to Mr. Barge's pronunciation, I would have split his name Mayers, though both names, Mayer and Mayers, are common among the Germans,) who was the first discoverer of its usefulness as a manure. Mr. Immel was no doubt the cause of Mr. Barge's importing it, or possibly he brought it to this country for him. But the late Judge Peters was the cause, and deserves the merit of introducing it into general notice and use in this country, by his valuable publications on the subject, and Mr. Immel by writing to Mr. Barge was the first cause, (perhaps incidentally,) of its being used as a manure in this country.

As Mr. Immel was also a man of *merit*, I will here take a brief notice of him.

His father, Michael Immel, Sen. lived on the banks of Codorus Creek, about a mile from York Town, in Pennsylvania; he had two sons, and three daughters, of which Michael Immel, Jr. was the eldest. It was the custom in those times, with some exceptions, where there were several sons, to bind out the elder ones when they became sixteen or seventeen years of age, to learn a trade, and when their time of service expired, the father generally gave them a sum of money to begin the world with, and as they married early,* and were industrious, they soon get forward in their business, and accumulate property, and the farm, or homestead, was mostly given to the youngest son, who, with a few exceptions, staid with their parents in their old age; the daughters when they married had generally something given to them, and if unmarried they were not forgotten in their father's will.

Mr. M. Immel, Jr. when his brother John became of sufficient age to manage the farm, his father proposed to him to give him a sum of money to begin business with, which was complied with, and if my recollection is correct, I heard the old gentleman tell *my father*, that he gave him two hundred pounds, (a large sum in those days, or at least was considered as such,) with which he set out for Germany; whether he took with him the cash, or something in lieu of it to trade with, I do not know. When he arrived in Germany, he made a tour into the interior and other parts of it, and as that country is full of villages, in his passing through them, the inhabitants were very inquisitive respecting the new world, as they called our country, and he to draw their attention, got a broad pink colored ribbon, on which he painted in German text,—"*Der nie laender*,"† which literally construed is the new land man, but more emphatically it was understood, as the man from the *New World*, or country, which brought great numbers of the inhabitants about him, to inquire what sort of a country this was—when he informed them it was one of the best in the world, and the mildest government, that the taxes were a mere trifle, scarcely worth notice, and as there was no *Princes* or other *great man* to order them to leave their own business and attend on them, they were always masters of their time and business, that we had all the domestic animals they had in Germany, and that *our hogs eat the acorns off the trees, and the turkeys done the same off the chestnut trees*—and his other recommendations of the country caused considerable numbers to emigrate to it. Some of them men of property, and others as redemptioners.

There was then a large tract of land called *barrens*, that commenced between two and three miles from York Town, and continued southerly into Maryland, and upwards of one hundred thousand acres of it was in York Town, Penn., without any trees or timbers on it except along the streams, all the remainder of it, which was somewhat hilly, was covered with the dwarf oak, then called ground oaks, and chinquapins, or dwarf chestnuts, so that what Mr. Immel told them was literally true, as to the hogs and turkeys.

This tract was wholly settled by Germans, mostly people of some property who brought horses, cattle, &c., and got titles for their land, and being very industrious, they soon made considerable improvements, in clearing the land and cultivating it. As every little rill was carried along the sides of the hills, they had beautiful meadows; and I can recollect to have seen those farmers bring the various things they had to dispose of to York Town, for sale, viz: wheat, rye, buckwheat, also hemp and flax, with some pork in the season; the beeves were mostly sold to butchers. The women brought in butter, eggs, poultry, and cheese, with sundry other articles. The wool was manufactured by the family into linsey woolsey for their own use; they also made hemp, flaxen and tow linen, and if after the family was supplied there was any to spare, it was sold, so that they had nearly all the necessaries,

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* They have an adage, that a wife is half the bread of the family, which induces them to marry early.

† Which ribbon he put round the crown of his hat, and let it hang to his waist down his back.

and many of them the comforts of life within themselves. They had also fine apple and peach orchards, and as the trees were planted on both sides of the hills, on the north and south sides, they had always good crops of fruit, for if one side of the hill failed, they had fruit on the opposite side; but generally, except in chance years, they had plentiful crops on both sides. As this tract of country had rather a forbidding appearance, if it had not been for Mr. Immel, the greater part of it might have lain idle for years; but the idea of having land of their own, which they could get from the proprietors, (*the Penns,*) for five pounds for one hundred acres, $23,33, and one half penny per annnm, they set down on it with alacrity and improved it—and the grandsons, and great grandsons of these people are now scattered over most of the states, North, South, and West of Pennsylvania,—many of them well educated, and are now officiating as Parsons, Doctors, Lawyers, Storekeepers and Farmers—also members of the Legislatures of the states they reside in, and I have known some of them members of Congress. So that I think that Mr. Immel may be ranked among the useful, if not the great men of our country, and deserves well of it. JOHN ADLUM.

We have seen it estimated that if the oats with which horses are fed were broken in a mill, that *three* bushels would go as far as *six*, or in other words, that there would be a gain of one-half the food as it is now consumed by them. We are fully sensible that a great saving would result from reducing not only the oats, but all other grains which are fed out to horses or other animals, to something like the state of meal; but we should think that one-third would probably be nearer the rate of saving. No one who has ever noticed the large quantity of whole grains of whole corn which are voided by cattle, can doubt for a moment as to the propriety of reducing such food to a substance more easily digested, and we have often wondered that persons having large stocks did not consult a more just economy in the feeding of them. The saving in six months would more than pay for a mill that would last ten or a dozen years. And then again, if all the hay and straw fed on a farm were *cut* and steamed, the saving would be greatly increased and the comfort of the animals promoted in an equal ratio.—*Far. & Gar.*

To Have good yeast in summer, is a desirable object to every housewife. She may have such by the following simple process:

Boil a single handful of hops, (which every farmer can and ought to raise to the extent of household wants,) in two or three quarts of water—strain and thicken the liquor, when hot, with rye flour; then add two or three small yeasts or turnpike cakes to sett the mass. If this is done at evening, it will be fit for use early next morning. Reserve a pint of this yeast, which thicken with Indian meal, make into small cakes the size of crackers, and dry them in the shade for future use. In this way the yeast is always fresh and active. Yeast cakes kept a long time are apt to become rancid, and lose their virtues. The fresher the cakes the better the yeast.—*Cult.*

DEAR FRUIT.—Loudon's Magazine for June quotes the price of peaches in Covent Garden market, at £3 ($13,32) per dozen, about 111 cts. each!—cherries at £1 to £1 10*s.* per lb.—and strawberries at 1*s.* 6*d.* (22 to 33 cents) per ounce! These were of course of forced fruit.—*Ib.*

NEW-YORK MARKET.

Week ending August 29.

The New York Daily Advertiser of Aug. 29th remarks:—At no time within the history of our city has there been as many strangers here as at present. Every hotel and boarding house is filled; even Astor's hotel, if completed, might be crowded with those that are now uncomfortably lodged. Among the strangers are a vast number of merchants, who are buying their goods, and the city is now doing a most extensive business—rarely have our principal streets and places of business presented more bustle and animation. In all leading articles there has been a good deal of activity. The panic among the brokers has had no effect with the merchants generally, where money is sufficiently abundant and confidence entire.

ASHES—No change in the Havre or Liverpool market by the last advices. Our own market has been decidedly better. Pots have brought $4 70, which is an advance. Pearls are steady at 6 20a6 25.

FLOUR—The market throughout the week has presented a much firmer and better appearance, although prices have not varied much. Our receipts for the last ten days have been unusually small, this with the very moderate supply and a very active demand for the eastern market, has enabled holders to obtain if not better rates, the prices that were nominal last week. Western canal now brings 5 87a6 dollars freely. Howard street and Georgetown 6 25a6 37 The following are the daily operations of the week:

Aug. 24th—Flour was in better request on Saturday, and considerable sales of western at 5 75a5 87.

Aug. 25th—The market is decidedly better; western sold yesterday freely at 5 87 for common brands which is a shilling advance.

Aug. 26—Quite a better feeling for two days past, prices have improved 12½ cts. Common brands Western sell freely at 5 87, and but little arriving for a few days past; 700 brls Howard st. 200 of which sold yesterday at 6 25—the balance at rates not known.

Aug. 27th—Western flour has advanced 12½. Sales of common brands at 5 87, and in request, Ohio 5 50a5 62; Howard st. 6 12a6 25.

Aug. 28th—Western common brands were quite stiff at 5 87a$6.

Aug. 29th—Steady sales of western at 5 87a $6, Baltimore and Howard st. at 6 25a6 37. Market was firm and considerable sales.

GRAIN—In Corn there has been considerable fluctuation, and quite extensive sales; full 20,000 bushels has been sold, and the market left off decidedly better yesterday, than it had been for several days; northern sold at 95 and southern at 90; rye is higher, sales of 5000 bushels at 100 cts. No wheat here.

PROVISIONS—Mess beef is rather quiet; but prime, and both sorts of pork are in good request, but no change in prices.

WOOL—A fair business has been done in this article; the lower grades have been in good demand.

ROCHESTER, SEPT. 3.

Wheat has come to market pretty freely the week past. The price has been uniform—$1,00 per bushel.

Plum and Peach Stones Wanted,

FOR which a liberal price will be paid at the Rochester Seed Store.

sep 5-a6tf4t REYNOLDS & BATEHAM.

Mulberry Seed.

JUST received at the Rochester Seed Store, a quantity of new *White Italian Mulberry Seed*, gathered within the last three weeks.

As this is a good season of the year for sowing the seed, persons desirous of commencing the silk business, or increasing their present stock, will do well to obtain some of this seed, which we know is perfectly new. REYNOLDS & BATEHAM.

Rochester, July 25, 1835.

To Farmers.

OUR Mill is repaired in the best condition for doing all kinds of *Custom Work* on the shortest notice. We will, in exchange for the first quality of dry wheat, give forty weight of flour and half a bushel of bran for each bushe of wheat. We pledge ourselves to do work for customers in the best style, or pay the damage if we do not make our pledge good. We will flour for any person wishing his wheat floured.

D. M'CRAKEN,
PETER REDMOND.

Rochester, Aug 25, 1835. r3t*

Meteorological Table,

KEPT AT ROCHESTER, FOR AUGUST, 1835.

	10 A. M.				10 P. M.			
Days.	therm.	barom-eter.	winds.	sky	therm.	barom-eter.	winds.	sky
1	72	29,50	N E	cloudy	63	29,50	N W	fair
2	68	29,65	N E	fair	60	29,55	W	do
3	68	29,45	N	cloudy	56	29,60	N W	do*g*
4	56	29,60	N	fair*a*	56	29,60	N W	do*h*
5	70	29,60	W	do	58	29,55	N E	do
6	74	29,50	E	do*b*	58	29,55	N E	do
7	72	29,65	N	do	66	29,65	W	do
8	78	29,70	N W	do	67	29,55	W	do
9	80	29,65	N E	do	70	29,50	W	do
10	78	29,55	W	do	76	29,50	E	do
11	82	29,55	W	do	80	29,55	N E	do*i*
12	80	29,50	S	do	82	29,45	S	do*j*
13	82	29,45	S W	do	80	29,45	E	cloudy*k*
14	74	29,45	N	cloudy	74	29,55	N W	fair
15	73	29,55	S	fair*c*	80	29,40	S	cloudy*e*
16	74	29,45	S	cloudy*d*	74	29,50	W	fair
17	75	29,55	N W	fair	80	29,50	S	do
18	78	29,30	S W	cloudy*e*	74	29,30	N E	cloudy*f*
19	70	29,45	N W	fair	58	29,50	N W	fair
20	72	29,45	S W	do	56	29,30	N W	cloudy*e*
21	52	29,25	W	cloudy	52	29,25	W	do*l*
22	58	29,50	W	do	55	29,60	N W	fair
23	64	29,70	W	fair	58	29,70	W	do
24	70	29,60	S W	do	62	29,50	S W	cloudy*f*
25	68	29,45	S W	cloudy*f*	63	29,30	E	do*m*
26	70	29,35	W	fair	66	29,40	E	do*f*
27	74	29,45	W	do	66	29,40	S	do*f*
28	78	29,45	S W	do	63	29,50	N E	fair
29	76	29,55	W	do	58	29,40	S	cloudy*f*
30	64	29,45	W	do	58	29,45	W	do*f*
31	56	29,50	N W	cloudy*e*	54	29,55	N W	fair

MEANS.—Ther. 68.7—Barom. 29.49—Rain 3.5 inches.

a Fires very comfortable—*b* 46° at daylight—*c* showers at night—*d* spring water 54°—*e* showers—*f* rainy—*g* frost in some places in the city—*h* cool—*i* 83° at 2, P. M.—*j* 85° at 2, P. M.—*k* rains a little, 88° at 2, P. M.—*l* very rainy and high winds all day—*m* showers all day.

Buck for Sale.

THE subscribers offer for sale a first rate thorough bred Leicestershire Buck, their flocks having become related to him, and they on that account having imported another. He was imported four years ago, is five years old, and is a very large and beautiful animal. His stock is first rate, and may be seen in Unadilla and the adjoining towns in Otsego county, where he now is and has been kept since he was imported. At three years old his fleece weighed eleven pounds, and his carcase in September following weighed two hundred and fifty-five pounds, since which time he has not been weighed.

RICHARD MUSSSON,
DANIEL ADCOCK.

Unadilla, Otsego co., Aug. 15, 1835. aug 22-3t

Monroe Horticultural Garden & NURSERY.

THE subscriber offers to the public a choice selection of Fruit Trees, of French, German, English and American varieties, consisting of Apples, Pears, Plums, Peaches, Cherries, Apricots, Nectarines, Quinces, Currants, Gooseberries, Raspberries, Strawberries, Ornamental Trees, Shrubs, Plants, Hardy Roses, Vines, Creepers, Herbaceous Perennial Plants, Bulbous Roots, &c. &c.

ALSO—A few hundred of the Morus Multicaulis, or Chinese Mulberry, the White Italian Mulberry by the hunbred or thousand, Grape Vines of both native and foreign varieties, mosty of large size, for sale by the single vine, hundred or thousand, at reduced prices. The subscriber has a large collection of Green-House Plants of choice and select varieties, and in good condition.

☞ Orders for *Mr.* Rowe's Nursery received by the Publisher of this paper.

Catalogues will be sent to those who wish them, gratis, or may be had by calling at the office of the Genesee Farmer. ASA ROWE.

Greece, *Monroe* co. N. Y. Sept. 13, 1834.

From the Vermont Chronicle.

Oatmeal *vs.* Dyspepsia.

Messrs. Editors—It will be admitted that Dyspepsia is the most fashionale disease of the land, but not the most comfortable. As a physician described it, "It is any thing but health." Of course, according to Yankee usage, prescriptions have been made for its cure by all sorts of men, and made to amount to almost all sorts of things. But after all the lectures, and all the prescribed preventives, many people have it, and some will have it till they die. It seeems to assume more and more alarming types, and to have less respect to persons. Suitable exercise and plain diet, are doubtless the prime and ever to be approved prescriptions in this case. Doubtless the Graham system will benefit many. Its general features, so far as I understand them, must be approved, though some danger may accrue in individual cases from over-strained abstinence. Dyspeptics will learn after a season to abstain mostly from meats, puddings, and the like, and subsist chiefly on bread. This has been known, and hence no one article has become so celebrated as the bread of unbolted wheat. But for one, I am wholly surprised at this, since another article is so far preferable. Personal experience, and abundant testimony from others, induces me to say without hesitation, that the *Oaten* bread is a much better article.

The oatmeal is obtained from oats, kiln dried, hulled and ground. It is manufactured extensively in the north of Vermont and Canada. The town of Barnet can furnish abundance, and any miller can prepare it with little expense, and any farming country furnish the material, even where wheat is not grown.

When prepared, the meal can much more easily be preserved in a good state, and for a longer time than the unsifted wheat. The only thing is to keep it dry, closely packed, and secured from air.

And the expense is actually much less than of wheat. In this section, this season, it is furnished for $2,50 to $3,00 per hundred, and the value per pound is at least one fourth more than that of wheat, because it contains so much greater share of nourishment.

Bread made from the meal of oats is the most simple, and nutritious, and digestible that can be furnished. The proper and best method of preparing it, is simply to mix the water till about the consistence of paste, add sufficient salt, spread in pans or other vessels as thin a cake as possible, and bake till *perfectly dried.* The oats having been previously dried, the necessity of yeast is wholly excluded. Bread of this kind will *never be heavy.* Nor will it form a pasty matter, like that which so often distresses one after eating flour bread; and the particles of the meal being so coarse, it is certainly excelled by no bread in preventing constipation. It produces, too, less acidity, and less distension of the stomach than wheat, and the effect to satisfy hunger, and prevent lassitude and faintness, is more abiding.

One other quality which renders the oaten bread of this kind necessarily good, is, that it must be thoroughly masticated; whereas many have sustained serious loss from taking their meals, and even the Graham bread too hastily.

Those who will substitute this, will find the embargo duly imposed in the quality of the bread itself. On the whole, from actual experience of the utility of this article, I could prescribe it for all who are not afflicted with the popular disease, as being the most hopeful preventive, and to those who have it, as being the best antidote yet devised. And were it to be adopted by students in our seminaries, it would tend essentially to prolong the life and perpetuate the energies of many a young man, destined for the service of the church. Yours, P.

There!—if P., who lives up North, has not said enough to attract the attention of dietic reformers generally, and of dyspeptics in particular, to the virtues of an oatmeal diet, we shall give them over. We hold ourselves entitled to the special thanks of our excellent friends in Barnet, for laying this communication before the public. We are tempted to add an expression of wonder that oatmeal, having been so long and generally known as a light and delicate article of diet in the sick-room and nursery, has been so long overlooked by caterers for malcontent stomachs.—*Editors.*

Electro-magnetism applied to mechanical operations.—An obscure blacksmith of Brandon, Vermont, 16 miles south of Middlebury college, happened, accidentally, to become acquainted with Prof. Henry's discoveries in electro-magnetism. Possessing one of those minds, which cannot be confined to the limits of a blacksmith shop—nor any shop less than the canopy of heaven—he applied this power (with which Prof. Henry astonished the scientific world) to the astonishment of scientific mechanics. He turns three horizontal wheels around 50 times per second with this power. The wheels and shaft weigh 11 lbs. He has convinced Professors Henry and Bache, that the power is sufficient for strong machinery. A detailed account of it will appear in the next number of Silliman's Journal. The Hon. Stephen Van Rensselaer has purchased his first constructed machine (or model) for the Rensselaer Institute in Troy, as a piece of school apparatus. No chemical nor philosophical apparatus, can hereafter, be considered perfect without it. Whatever may be its fate in mechanics, it will cause the name of Thomas Davenport (the inventor) to accompany that of Prof. Henry, to the ends of the earth.

AMOS EATON,
Sen. Prof. in the Rensselaer Institute.

N. B.—Professor Bache of Philadelphia, and Prof. Turner of Middlebury, Vermont, have given opinions in writing, which I have before me, (after examining the machine in operation) that Mr. D's application of Prof. Henry's discoveries may be made to move heavy machinery for useful purposes. According to their views, another Livingston might make another Fulton, of the Brandon blacksmith.—*Troy Budget.*

An Interesting Fact.—The Liverpool Correspondent of the N. Y. Star, states that one of the latest books for "The Young," published in Scotland, is entitled "Anecdotes of Washington, illustrating his Patriotism and Courage, Piety and Benevolence." Thus are some of the most precious uses of Washington's almost perfect character *beginning* to appear. The great truth so beautifully expressed by Edward Everett, in speaking of Washington, is beginning to be exemplified, "A great character, founded on the living rock of principle, is not a solitary phenon, to be at once perceived, limited and described. It is a *dispensation of Providence,* designed to have not merely an immediate, but a continuous, progressive, and never-ending agency. It survives the man who possessed it—survives his age—perhaps his country—his language. History embalms it; it lives in its moral influence; in its authority; in its example; in memory of the words and deeds in which it was manifested; and, as every age adds to the illustrations of its efficacy, it may chance to be the best understood by a remote posterity."—*Ont. Rep.*

An Exuberant Production.—A farmer of this town informed me, that in harvesting his wheat, he culled a cluster of the same, containing eighty stalks with heads well filled, which was the production of one single kernel. He conveyed the cluster to his granary, and hung it up with an intention to shell out and count the grains, as soon as he should find leisure, and when he returned to number the grains, he found the cluster to contain 2272, with an abatement of eight full heads, which had been destroyed by the mice, which would have made the whole number, according to average, at least 2520. What further evidence need we, of the amazing fertility of the Genesee country, than that wheat produces 2520 fold? to the accuracy of which there is abundant testimony.—*Medina (N. Y.) Her.*

COBB'S MANUAL OF CULTURE OF SILK, &c. for sale by
HOYT & PORTER.

A Valuable Farm for Sale.

ON the Ridge Road, south side, three miles west of Sandy Creek, and within two miles of the Erie canal, in the town of Murray, Orleans county, containing 248 acres, upwards of 130 highly cultivated—buildings large and convenient. This is desirable property, being situated on the best road in this state,—the soil varied, and every variety of the very richest quality. The situation, too, is delightful. Price moderate—terms easy. Inquire on the premises of W. B. ILES.
july 11-frtf aug 29

Cattle.

I WILL sell, if applied for soon, or previous to 1st October next, from 20 to 30 good native cows, in calf to a prime *pure blooded, improved,* Short Horn Durham bull. Stock of the bull has been fully tested as being of the first quality, as I have now about 20 of his calves from the above mentioned cows. The calves of course will be half blooded, and from the specimens now in my possession, are worth three or four times the value of common cattle. The cows are in fine condition, and are good animals of the kind.

I will also sell 6 or 8 very fine half blood Durham Bull Calves, from 4 to 5 months old, and now about the size of common yearlings, having had no extraordinary keeping.

The prices of these animals, either the cows or calves, will be from 20 to 30 dollars, according to quality and condition.

Apply to me at Buffalo, or to J. H. Lathrop at White Haven, on Grand Island, where the cattle may be seen. L. F. ALLEN.

The Silk Culturist, & Farmer's Manual.

"THE object of this publication is to disseminate a thorough knowledge of the cultivation of the Mulberry Tree in all its varieties, the rearing of Silk Worms, the production of Cocoons, and the reeling of silk in the most approved method."

It will also contain interesting matter on Agricultural subjects generally.

Published monthly at Hartford, Conn., by the Hartford County Silk Society, at 50 cents per year, in advance. Subscriptions received at the Rochester Seed Store, by
july 25 REYNOLDS & BATEHAM.

Journal of a Visit

TO the principal Vineyards of Spain and France, giving a minute account of the different methods pursued in the cultivation of the Vine and the manufacture of Wine—by James Busby, Esq.—Price 50 cents. For sale by HOYT & PORTER.

The Complete Farmer & Rural Economist,

BY Thomas G. Fessenden, Editor of the New England Farmer, second edition, revised, improved, and enlarged, just published and for sale at the Rochester Seed Store.

This work is got up in superior style, published on fine paper with new stereotyped impression, and is decidedly the neatest thing of the kind yet published in this country. Booksellers and others supplied by the dozen at the trade price.
aug 8 REYNOLDS & BATEHAM.

Election Notice.

Sheriff's Office, Monroe co., }
Rochester, August 12, 1835. }

A GENERAL ELECTION is to be held in the county of Monroe on the second, third and fourth days of November next, at which will be chosen the officers mentioned in the notice from the Secretary of State, of which a copy is annexed.

ELIAS POND, Sherif.

State of New York, }
Secretary's Office. } Albany, August 1, 1835.

Sir—I hereby give you notice, that at the next general election in this state, to be held on the 2d, 3d and 4th days of November next, a Senator is to be chosen in the eighth senate district, in the place of Chauncey J. Fox, whose term of service will expire on the last day of December next.

Notice is also given, that at the said election the following proposed amendments to the constitution of this state will be submitted to the people viz:

For restoring the duties on goods sold at auction, and the duties on salt to the general fund.

JOHN A. DIX, Secretary of State.

To the Sherif of the county of Monroe.

N. B. The Inspectors of Election in the several towns in your county wil give notice of the election of Members of Assemblly and for filling any vacancies in county offices which may exist. aug 15